



DESSERTS

Peanut Butter Swirl Cheesecake , Caramelized Bananas, Chocolate Sauce	13
Butternut Squash & Coconut Milk Crème Brûlée , Pecan Praline	13
Blueberry Cardamom Buckle , Vanilla Bean Ice Cream	13
Caramel Pecan Blondie , Maple Whipped Cream, Bourbon Ice Cream	13
Lodge Made Ice Cream and Sorbet	10
Warm Cookie Selection	9
Frozen Chocolate Mousse Trifle Toffee Chocolate Chip Cookie	9
Chef's Cheese Plate , Honeycomb, Crackers, Grapes	21

BEVERAGES

Latté 4.75	Espresso 3.75	Cappuccino 4.50	
Winter Buffalo Latté , Grande Marnier, Winter Spices, Espresso, Milk		12	
Apple Whiskey Tea , Jameson, Amaretto, Vanilla Tea, Steamed Apple, Cinnamon		12	
Taylor Fladgate 10 Year	2oz/10	Taylor Fladgate 20 Year	2oz/16
Taylor Fladgate 30 Year	2oz/25	Taylor Fladgate 40 Year	2oz/35

Whistler Late Harvest Chardonnay 2oz/9

WHOLE LEAF TEA SELECTION 3.75

English Breakfast Black Tea
Organic Karma Green Tea
Rooibos Vanilla Rooibos, Natural Flavours
Crimson Guava Green Tea, Mango, Goji Berries, Rose
Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours
Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers
Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers
Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Lemongrass
Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. John's Wort, Lady's Mantle, Silverweed
Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom



Canadian Rocky Mountain Resorts

presents

ROCKY MOUNTAIN CUISINE

It was in the kitchens of **Buffalo Mountain Lodge** in Banff, **Deer Lodge** in Lake Louise, and **Emerald Lake Lodge** in Yoho National Park that “**Rocky Mountain Cuisine**” was created. This dining style is the artful assemblage of Canadian ingredients such as game meats, sustainable seafood, prairie-grown grains and locally sourced vegetables. Each of our restaurants offer a unique experience, but are unified in the promise of a sublime dining experience complete with excellent service, and carefully chosen boutique wines.

Today we are proud to source game meat from our own ranch on 540 acres located in the rolling foothills of Calgary. **The Canadian Rocky Mountain Ranch** provides all of the CRM Properties and Restaurants with high quality Elk and Buffalo products, raised in a natural, humane and sustainable manner without added hormones or antibiotics.



Game meat raised at the Canadian Rocky Mountain Ranch

